

2020

# Ried Lamer - Chardonnay Leithaberg DAC

Qualitätswein, Lamer



## Vineyard

Mica schist weathered soil -  
mostly lime-free - topsoil thin  
layer of clay

## Cellar

Whole-cluster pressing -  
fermentation and ageing in  
barriques, batonnage until the  
end of December - 100%  
malolactic fermentation - ageing  
for at least 12 months in wood

## Tasting Note

yellow apple - exotic - honeydew  
melon - salted caramel - a hint of  
oak and vanilla - full-bodied -  
mineral

## Food Pairing

An excellent choice with shellfish  
and sea fish with strong sauces,  
roasted and braised veal or  
young soft cheeses.

Varietal  
Chardonnay

Flavor  
dry

Alcohol  
14 %

Residual Sugar  
1.5 g/l

Acid  
5.9 g/l

Drinking Temperature  
12 - 14 °C

Optimum Drinking Year  
2022 - 2036

EAN  
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